

Claim Amendments

Please amend claim 1, cancel claims 2 and 3, and add new claims 32 and 33 as follows:

1. (currently amended) A method for making an uncooked extruded bread-like dough product, comprising:
- a. extruding a dough composition comprising pre-gelatinized starch comprising at least about [[75]] 90 percent of amylopectin, flour, leavening agent and water through a die under conditions so that the dough composition does not exceed 140°F[[.]] throughout the extrusion process; and
 - b. forming individual dough products from the extruded dough composition;

wherein said pre-gelatinized starch, flour, leavening agent and water are present in an amount so that the dough product has a BSV of greater than about 3.0 cc/g.

2. (canceled)

3. (canceled)

4. (original) The method of claim 1, wherein said dough composition comprises from about 1 to about 12% by weight of pregelatinized starch.

5. (original) The method of claim 1, wherein said dough composition comprises from about 2 to about 7% by weight of pregelatinized starch.

6. (original) The method of claim 1, wherein said dough composition comprises:
- | | |
|-----------------------------------|---------|
| pregelatinized starch | 2-7% |
| flour | 55-65% |
| yeast or chemical leavening agent | 1-6% |
| water | 28-40%. |

7. (original) The method of claim 1, wherein the dough product has a BSV greater than 3.5.

8. (original) The method of claim 1, wherein the dough composition does not reach a temperature above about 120°F. throughout the extrusion process.

9. (original) The method of claim 1, said dough product further comprising a filling.

10. (original) The method of claim 9, wherein said filling is deposited on the individual dough product, said method further comprising the step of folding said individual dough product, thereby enclosing said filling within said individual dough product; and securing said dough product, thereby sealing said filling within said individual dough product.

11. (original) The method of claim 9, wherein said filling is deposited on the individual dough product, said method further comprising the step of overlaminating said individual dough product and filling with a second dough piece, thereby enclosing said filling; and securing said individual dough product together with said second dough piece, thereby sealing said filling within said individual dough product and said second dough piece.

12. (original) The method of claim 9, wherein said dough product is coextruded with a filling to form a filled product.

13. (original) The method of claim 12, further comprising the step of securing said coextruded dough product, thereby sealing said filling within said coextruded dough product.

14. (original) The uncooked extruded dough product made by the method of claim 1.

15. (original) The uncooked extruded dough product made by the method of claim 9.

16. (original) The uncooked extruded dough product made by the method of claim 12.

17. (original) The dough product of claim 14, wherein said dough composition comprises between about 1-12% by weight of pregelatinized starch.

18. (original) The dough product of claim 14, wherein said dough composition comprises between about 2-7% by weight of pregelatinized starch.

19. (original) The dough product of claim 14, wherein said dough composition comprises:

| | |
|-----------------------------------|---------|
| pregelatinized starch | 2-7% |
| flour | 55-65% |
| yeast or chemical leavening agent | 1-6% |
| water | 28-40%. |

20. (original) The dough product of claim 14, wherein the dough product has a BSV greater than 3.5.

21. (original) The dough product of claim 14, wherein the dough product is a white, wheat-based bread product that, when baked, has a crumb color of at least about 75.

22. (original) The dough product of claim 14, wherein the dough product is a white, wheat-based bread product that, when baked, has a crumb color of from about 80 to about 85.

23. (original) A process of preparing a cooked extruded dough product, comprising the step of cooking an uncooked extruded dough product of claim 14.

24. (original) A process of preparing a cooked extruded dough product, comprising the step of cooking an uncooked extruded dough product of claim 15.

25. (original) A process of preparing a cooked extruded dough product, comprising the step of cooking an uncooked extruded dough product of claim 16.

26. (original) A cooked dough product made by the method of claim 23.
27. (original) A cooked dough product made by the method of claim 24.
28. (original) A cooked dough product made by the method of claim 25.
29. (original) A cooked dough product of claim 26, wherein said dough product is baked.
30. (original) A cooked dough product of claim 27, wherein said dough product is baked.
31. (original) A cooked dough product of claim 28, wherein said dough product is baked.
32. (new) The method of claim 1, wherein the extruding step comprises forcing the dough composition through an orifice under pressure of at least about 50 p.s.i.
33. (new) The method of claim 1, further comprising the step of cooking the formed individual dough products, wherein there is no intermediate proofing step between the forming step and the cooking step.